

*Inspired by the many creations of khansamas and cooks of the Indian era  
Our Master Chef Anwar Ali Ansari at Terracotta has created the food to a level where it not only  
satisfies the palate but also the five senses of being human.*

*Below are his versions of the original recipes, providing nouvelle experiences, not compromising on the sensual  
appeal of the dishes.*



#### Food Allergy Assistance

*It is our endeavor to take special care of all our guests. If you or anyone in your party is allergic to any food; please inform your server before you order your meal  
and they would assist you in ordering food items to suit you.*

# *Purated Dining*

## *Gharana - 1249*

*A three course dining menu*

## *Zayka - 1549*

*A four course dining menu*

## *Shahi Raunak - 1849*

*A five course dining menu*

### **add ons**

#### *Our Sommelier recommendations*

*Paired with the wine flights by the glass*

#### *Flight of two wines*

*Sula brut \ Fratelli MS Chardonnay and Sauvignon blanc*

**1050**

#### *Flight of three wines*

*Danzante Pinot grigio \ Fratelli Sangiovese \ Sula chenin blanc*

**1450**

#### *Flight of five wines*

*Sula Sauvignon blanc \ Fratelli Gran Cuvee Brut \  
Nederburg Shiraz SA \ Santana Classic Tempranillo \ Sula chenin blanc*

**1950**

*Gharana*



**Nimona ki tikki**

*Green pea patties stuffed with cashewnut and cheese, mildly spiced with cumin, asafoetida and yellow chilli*

*Our sommelier recommends ₹ 500*

*Sula brut i fratelli ms chardonnay and sauvignon blanc*



**Aloo bukhara kofta**

*Cottage cheese dumpling stuffed with prune cooked in light cashew gravy, Flavored with saffron*

**Dal tadka**

*Yellow lentils tempered with cumin, ginger, tomatoes and chilli*

**Muttar pulao**

*Kernels of basmati rice cooked with green peas*

**Garlic butter naan**

*Leavened bread of enriched refined wheat flour topped with Garlic baked in clay oven*

*Our sommelier recommends ₹ 550*

*Nederburg shiraz sa i fratelli sangiovese*



**Shahi jamun with rabadi**

*Sweet dumplings, fried and soaked in a syrup topped with rabdi*

*Our sommelier recommends ₹ 400*

*Sula chenin blanc*

*Gharana*



**Malai murg tikka**

*Cream cheese and yogurt marinated boneless chicken cubes flavored with garlic and cardamom cooked to perfection in tandoor*

*Our sommelier recommends ₹ 500*

*Grover shiraz i fratelli rose shiraz*



**Gosht roganjosh**

*Lamb simmered in kashmiri red chilli gravy with a Hint of fennel and garlic*

**Dal tadka**

*Yellow lentils tempered with cumin, ginger, tomatoes and chilli*

**Muttar pulao**

*Kernels of basmati rice cooked with green peas*

**Garlic butter naan**

*Leavened bread of enriched refined wheat flour topped with Garlic baked in clay oven*

*Our sommelier recommends ₹ 550*

*Santana classic tempranillo i nederburg shiraz sa*



**Shahi jamun with rabadi**

*Sweet dumplings, fried and soaked in a syrup topped with rabdi*

*Our sommelier recommends ₹ 400*

*Sula chenin blanc*

*Zayka*



**Nimona ki tikki**

*Green pea patties stuffed with cashewnut and cheese, mildly spiced with cumin, asafoetida and yellow chilli*

**Bharwan tandoori kumbh**

*Fresh button mushrooms stuffed with dry fruits, bell peppers and cheddar*

*Our sommelier recommends* 🍷 500

Sula sauvignon blanc i fratelli gran cuvee brut



**Tamatar pudina shorba**

*Fresh mint scented ripe tomato broth*



**Kadhai of tandoori cottage cheese**

*Cottage cheese sautéed with onion, tomato masala and tempered with crushed spices*

**Dal tadka**

*Yellow lentils tempered with cumin, ginger, tomatoes and chilli*

**Subz pulao**

*Kernels of basmati rice cooked with mixed vegetables*

**Garlic butter naan**

*Leavened bread of enriched refined wheat flour topped with garlic  
Baked in clay oven*

*Our sommelier recommends* 🍷 550

Jacobs creek shiraz cabernet



**Kesariya rasmalai**

*An indian specialty made with pan-reduced milk flavored with kashmiri kesar*

*Our sommelier recommends* 🍷 400

Fratelli chenin blanc

*Zayka*



**Malai murg tikka**

*Cream cheese and yogurt marinated boneless chicken cubes flavored with garlic and cardamom cooked to perfection in tandoor*

**Sarsonwali mahi tikka**

*Fish marinated with mustard paste and cooked in the clay oven*

*Our sommelier recommends* 🍷 500

Danzante pinot grigio



**Murgh dhaniya shorba**

*Chicken soup flavored with fresh coriander*



**Gosht roganjosh**

*Lamb simmered in kashmiri red chilli gravy with a hint of fennel and garlic*

**Dal tadka**

*Yellow lentils tempered with cumin, ginger, tomatoes and chilli*

**Subz pulao**

*Kernels of basmati rice cooked with mixed vegetables*

**Garlic butter naan**

*Leavened bread of enriched refined wheat flour topped with garlic  
Baked in clay oven*

*Our sommelier recommends* 🍷 550

Santana classic tempranillo i nederburg shiraz sa



**Kesariya rasmalai**

*An indian specialty made with pan-reduced milk flavored with kashmiri kesar*

*Our sommelier recommends* 🍷 400

Fratelli chenin blanc

## Shahi raunak



### Palak patta papri chaat



#### Pothari paneer tikka

*Cottage cheese coated with pickled spices, lemon and cooked in tandoor*

#### Sarsonwali broccoli

*Mustard and cream marinated broccoli florets cooked in clay oven*

*Our sommelier recommends ₹ 500*

*Sula brut i sula sauvignon blanc*



#### Tamatar pudina shorba

*Fresh mint scented ripe tomato broth*



#### Baingan bharta

*Eggplant char-grilled in the tandoor and finished with mild spices, yoghurt*

#### Aloo bukhara kofta

*Cottage cheese dumpling stuffed with prune cooked in  
Light cashew gravy, flavored with saffron*

#### Dal makhani

*Traditional punjabi preparation made from black lentils simmered  
Overnight on tandoor cooked with fresh tomato puree and  
Finished with cream and homemade butter*

#### Subz pulao

*Kernels of basmati rice cooked with mixed vegetables*

#### Chilli olive naan

*Leavened bread of enriched refined wheat flour baked  
In clay oven topped with chilli and olives*

*Our sommelier recommends ₹ 550*

*Fratelli merlot*



#### Sewai ka muzzafar

*Vermicelli cooked in milk & sugar enriched with dry fruits flavored with vetivier*

*Our sommelier recommends ₹ 400*

*Fratelli chenin blanc*

## Shahi raunak



### Palak patta papri chaat



#### Galawati kebab

*Mouth melting tender minced lamb kebab in the lucknow region. Created for the leisure loving nobles who preferred not to chew.  
its uniqueness comes from zealously guarded secret spices used to make this kebab*

#### Bhatti ka jheenga

*Prawns marinated with yogurt flavored with a mix of indian spices from the clay oven*

*Our sommelier recommends ₹ 500*

*Fratelli chardonnay i sula sauvignon blanc*



#### Murgh dhaniya shorba

*Chicken soup flavored with fresh coriander*



#### Gosht roganjosh

*Lamb simmered in kashmiri red chilli gravy with a hint of fennel and garlic*

#### Lahori murgh

*Famous preparation from the city of lahore  
Which is cooked in rich tomato and cream gravy, flavored with dried fenugreek*

#### Dal makhani

*Traditional punjabi preparation made from black lentils simmered  
Overnight on tandoor cooked with fresh tomato puree and  
Finished with cream and homemade butter*

#### Zaffrani murgh tawa pulao

*Cooked together on tawa, with brown onion, green chilli, ginger and coriander*

#### Chilli olive naan

*Leavened bread of enriched refined wheat flour  
Baked in clay oven topped with chilli and olives*

*Our sommelier recommends ₹ 550*

*Sensi montepulciano d' abruzzo sangiovese*



#### Sewai ka muzzafar

*Vermicelli cooked in milk and sugar enriched with dry fruits flavored with vetivier*

*Our sommelier recommends ₹ 400*

*Fratelli chenin blanc*

## The Terracotta Signatures

### Zaffrani mawa kofta 525

Dumplings made up of saffron, dry fruits and mawa cooked in a mild cashew and cream gravy

### Terracotta special dal makhani 525

Traditional punjabi preparation made from black lentils simmered overnight on tandoor cooked with fresh tomato puree, finished with cream and homemade butter

### Galawati kebab 650

Unquestionably the greatest mouth melting tender minced lamb kebab in the Lucknow region. Created for the leisure loving nobles who preferred not to chew. Its uniqueness comes from zealously guarded secret spices used to make this kebab

### Lahori chicken 650

Famous preparation from the city of Lahore in Punjab is cooked in rich tomato and cream gravy, flavored with dried fenugreek

### Peeli mirch aur achari jheenga 825

Chilli, pickling spices marinated prawns from the clay pot

### Badam aur lasoon ki kheer 425

Earlier known as benami because key ingredient garlic was a surprise from the kitchens of “royals”

## Shorba

flavored with spices and ingredients that are typically indian, these soups differ from what is served in the west in taste and texture. generally rich and full bodied, shorba comes from a tradition of cooking that has been around for many years. shorbas offer delicious and bracingly healthy options with which to begin your meal.

### 375

#### tamatar pudina shorba

fresh mint scented ripe tomato broth

#### murgh dhaniya shorba

chicken soup flavored with fresh coriander

## Kebabs

Found throughout the world these days, kebabs came into prominence in india and this flourished immensely. The kebab is believed to have been born out of necessity. Whatever the origin, the kebab is certainly not a humble preparation anymore. The perfectly cooked kebab which is juicy, flavorful and succulent is made in a variety of ways – clay oven, stone slabs, griddle using different cuts of meat and vegetables, which are marinated in myriad ways, sometimes ground for a delectable range of flavors and textures.

Vegetarian 525

Non vegetarian 650

Seafood 825

### Sarson wali broccoli

Mustard and cream marinated broccoli florets cooked in clay oven

### Nimona ki tikki

Green pea patties stuffed with cashewnut and cheese, mildly spiced with cumin, asafoetida and yellow chilli

### Bharwan tandoori kumbh

Fresh button mushrooms stuffed with dry fruits, bell peppers and cheddar cooked in clay oven

### Pothari paneer tikka

Cottage cheese coated with pickled spices, lemon and cooked in a clay oven

### Dahi ke kebab

Exotic kebab with hung curd

### Karare aloo

Crisp batter fried baby potato, tossed in tangy masala, sprinkled with coriander

### Bhutte de kebab

Griddle cooked pattie made with corn kernels and spices

### Bharwan tamatar aur shimla mirch

Stuffed tomato and bell pepper cooked in the clay oven and gratinated with cheese

### Bhatti ka jheenga

Coastal jumbo prawns marinated in carom seeds and spiced yoghurt, skewered and grilled in charcoal

### Sarsonwali mahi tikka

River sole fillet marinated with mustard paste and cooked in the clay oven

### Tawa masala pomfret

Pomfret fillet coated with a spicy marinade, seared on griddle

### Peshawari murgh

Lightly marinated boneless chicken cubes flavored with pomegranate juice cooked in the clay oven

### Malai murgh tikka

Cream cheese marinated boneless chicken cubes flavored with garlic and cardamom cooked in the clay oven

### Galawati kebab

Unquestionably the greatest mouth melting tender minced lamb kebab in the Lucknow region. Created for the leisure loving nobles who preferred not to chew. Its uniqueness comes from zealously guarded secret spices used to make this kebab

### Khaas seekh kebab

Skewered lamb mince flavored with clove, black pepper, scallions, barley, and coriander leaf

### Terracotta raan

Whole baby lamb leg smoked with whole spices, cooked to perfection

## Handi, Kadhai aur Tawa

A handi is a thick bottom pot in which food is tightly sealed and cooked on a slow fire. There are two main aspects to this style of cooking “bhunao” and “dum” of a prepared dish. Each dish has its own selection of spices that enrich it. Kadhai dishes are quick stir-fried style cooking using very little, or more often, no water, the idea is to cook all the ingredients together. The ingredients cook in their natural juices as they are stirred, creating another subtle layer of delicious, mouth-watering flavor. Tawa cooking is done on a flat frying pan or griddle usually made of cast iron in which food is cooked using bare minimum oil and cooking time is short and fast.

### Vegetarian 525

#### Peshawari chole

Soaked chickpea simmered overnight with the traditional ‘potli masala’ cooked in ‘peshawari style’

#### Do khumb shimla mirch masala

A delicate combination of duet of mushroom with green bell pepper tossed in a tomato and onion masala

#### Dum aloo methi hara pyaz

Baby potatoes tossed with fresh fenugreek & green onion with subtle spices

#### Kadhai of tandoori cottage cheese

Cottage cheese cubes simmered in rustic tomato gravy, accentuated by capsicums named after the indian wok.

#### Aloo bukhara kofta

Cottage cheese dumpling stuffed with prune cooked in light cashew gravy, flavored with saffron

#### Baingan bharta

Roasted aubergine pulp, cooked with onion, tomato, chilly. Finished with desi ghee

#### Saufiyana lasooni saag

Baby spinach tempered with dill leaves, onions and finished with clarified butter

#### Subz lazeez handi

Assortment of vegetables sautéed with onion tomato and spices, braised in brown cashew nut gravy, finished with chopped coriander and fried red chili

#### Dal tadkewali

Yellow lentils tempered with cumin, ginger, tomatoes and chilli

#### Dal makhani

Traditional Punjabi preparation made from black lentils simmered overnight on tandoor cooked with fresh tomato puree and finished with cream and homemade butter

### Non vegetarian Seafood 825

#### Jheenga joshina

Prawns simmered in rustic tomato gravy, accentuated by capsicums

#### Tawa macchi

Ginger, garlic and Kashmiri red chilli marinated darne of king fish cooked on a griddle plate

#### Lobster..... Terracotta way 2499

Battered lobster morsels gently tossed in onions, peppers and fresh coriander presented in its shell

### Non vegetarian Poultry 650

#### Murgh makhani

Tandoor roasted pulled chicken in tomato based rich velvety gravy, finished with white butter and cream

#### Methi murgh

Tender chicken combined with fresh fenugreek leaves, spices and homemade butter finished with dry kasoori methi powder

#### Kadhai murgh

Chicken morsels braised with crushed spices tossed with pimentos, onion and tomato

#### Highway dhabewala murgh

Home style country chicken curry with tomato, chilies, potato and spices

### Non vegetarian Meat 675

#### Nalli nihari

Lamb shank cooked on slow flame, flavored with potli masala

#### Gosht rogan josh

Lamb simmered in Kashmiri red chilli gravy with a hint of fennel and garlic

## Rice

### Awadhi gosht biryani 675

Succulent lamb in brown onion, mint and yoghurt yakhni with saffron scented basmati rice, cooked in traditional dum style

### Zaffrani murghtawa pulao 650

Chicken curry and rice cooked together on tawa, topped with brown onion, green chilli, ginger and coriander

### Subz dum biryani 525

Mixed vegetables in yoghurt, brown onion, ginger, mint gravy and fragrant rice, cooked together in dum style.

### Saada chawal 375

Steamed white rice

### Flavored rice 375

Kernels of basmati rice cooked with green peas/mixed vegetables

**Bread features prominently in all cultures of the world.**

**More than just a staple it is a symbol of the basic necessities of the human race. In india most flatbreads are made with different flours like atta, maida, makai and water. They can be either baked, griddle cooked, or deep fried. Some breads are leavened and yet some are unleavened.**

**Traditionally breads were prepared in the tandoor complementing the classic grand cuisines. Often they were developed as a perfect accompaniment to a particular dish and served to enhance its aroma and flavor.**

## Breads 165

### Naan- garlic/butter/plain/cheese/cheese & olive

Leavened bread of enriched refined wheat flour baked in clay oven

### Khasta roti

Leavened crisp and flaky flat bread made from whole wheat flour, cumin and clarified butter

### Roomali roti

Large paper thin refined wheat flour bread cooked on inverted dome shaped griddle

### Tandoori roti

Wheat flour bread baked in clay oven

### Multigrain roti

Bread from clay oven with selected multi grains

### Warqi paratha

Exotic ajwain flavored multi layered bread, baked in clay oven

### Pudina parantha

Flaky crusted whole wheat bread flavored with mint baked in clay oven

### Onion chilli kulcha

Refined flour bread stuffed with onion and green chilli cooked in clay oven

## Dahi

365

### Masala chaas

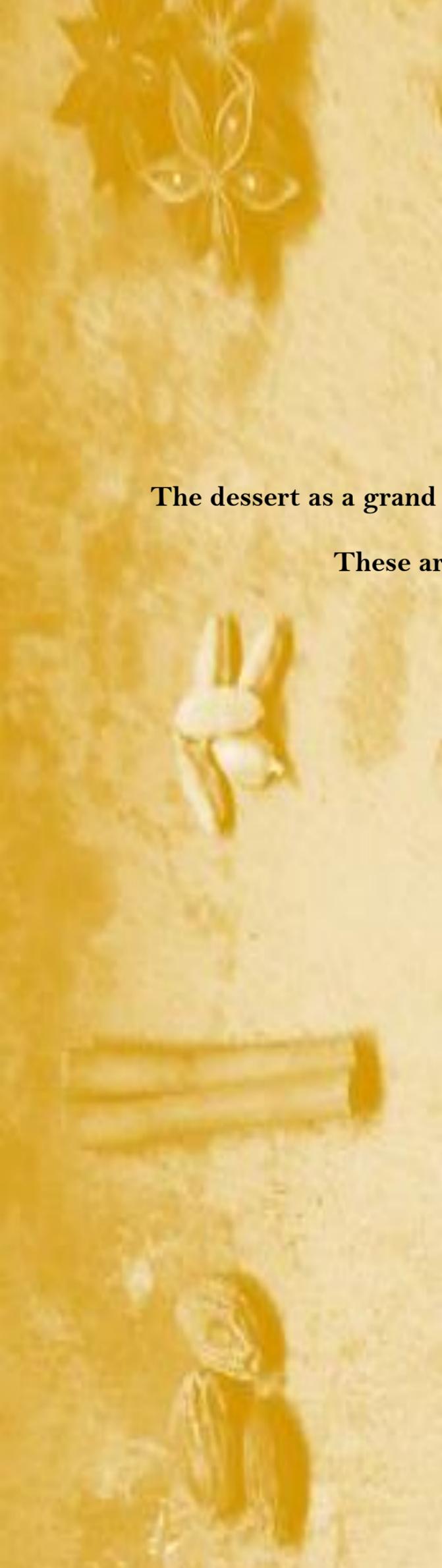
Thin yogurt based drink with refreshing taste of ginger

### Dahi bhalla

Stuffed lentil dumplings in a sweetened yoghurt, spiced with tamarind chutney

### Raita

Tempered yoghurt with roasted cumin powder/ cucumber/boorani



## Meetha

The dessert as a grand finale to a lavish meal demands a balance of flavor and texture which has always been accepted as a specialized art.

These are an aspiration towards complete satisfaction – the crowning touch to a great meal experience.

425

### Sewai ka muzzafar

Vermicelli cooked in milk and sugar enriched with dry fruits flavored with vetivier

### Kesariya rasmalai

An Indian specialty made with pan-reduced milk

### Shahi jamun with rabdi

Sweet dumplings, fried and soaked in a syrup topped with rabdi

### Kulfi

Our unique flavors to surprise you